



CERTIFICATE OF ANALYSIS

Customer: MALTERIE DU CHATEAU
Order ref: 63754 / Invoice N°20640

Product (s)	Batch number	Production date	Expiring date
LEVURE DE BRASSERIE "SAFALE F-2", 20G	31755	01052017	01052020
LEVURE DE BRASSERIE "SAFALE F-2", 500G	1700085	23022017	23022020
LEVURE DE BRASSERIE "SAFALE K-97", 11,5G	23965	01062016	01062018
LEVURE DE BRASSERIE "SAFALE K-97", 500G	1700172	11042017	11042020
LEVURE DE BRASSERIE "SAFALE S-04,11,5G"	32274	01062017	01062020
LEVURE DE BRASSERIE "SAFALE S-04", 500G	1700313	28062017	28062020
LEVURE DE BRASSERIE "SAFALE S-33", 500G	1700034	25012017	25012020
LEVURE DE BRASSERIE "SAFALE T-58", 500G	1700101	06032017	06032020
LEVURE DE BRASSERIE "SAFALE T-58", 11,5G	33161	01072017	01072020
LEVURE DE BRASSERIE "SAFALE US-05", 500G	1700159	05042017	05042020
LEVURE DE BRASSERIE "SAFALE US-05",11,5G	30936	01042017	01042020

DESCRIPTION

Instant dry brewer's yeast.

ANALYTICAL CHARACTERISTICS

Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	: 94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	: 35 - 50 %	(Indicative)
P205/D.M.	: 1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Salmonella : Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

Marcq-en-Baroeul, 15/09/17

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Yves GOSSELIN / Quality Department

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Customer: MALTERIE DU CHATEAU
Order ref: 63754 / Invoice N°20640

Product(s)	Batch number	Production date	Expiring date
LEVURE POUR ALCOOL "SAFSPIRIT C-70", 10KG	1700017	13/01/2017	13/01/2020
LEVURE POUR WHISKEY "SAFSPIRIT USW-6",	1700220	07/05/2017	07/05/2020

DESCRIPTION

Active dry yeast made of viable yeast cells.

ANALYTICAL CHARACTERISTICS
Composition:

Saccharomyces cerevisiae
Yeast rehydrating agent

Physico-chemical characteristics:

Dry matter (D.M.)	:	94.0 - 96.5 %	
Proteins (nitrogen x 6,25)/D.M.	:	35 - 50 %	(Indicative)
P205/D.M.	:	1.5 - 3.0 %	(Indicative)

Microbiological characteristics:

Living cells	:	> 20 10 ⁹ cells/g at packaging
Salmonella	:	Abs. in 25 g of dry yeast

The production has been made in accordance with the European Sanitary Standards and fits for human consumption.

The packaging protects the product from external contaminations, provided it is not damaged.

Marcq-en-Baroeul, 15/09/2017



Yves GOSSELIN / Quality Department